



Story Starter

Your school has organised a series of visits to a local care home for the elderly. You have been spending time with the residents at lunch times and have noticed a recurring complaint about the food tasting bland. We know that as we get older, our taste sensitivity diminishes, so the cook has asked you to try and make dinner times more exciting for the elderly patients, without changing the ingredients or recipe. You have recently read some scientific research that suggests that high or low pitched sounds can enhance sweetness or bitterness of foods. Can you explore the change in pitch and see if you can make lunch times more exciting?

WORKING

SCIENTIFICALLY

- Planning different types of enquiries to answer questions
- Taking measurements
- Recording data and results of increasing complexity
- Using test results to make predictions
- Reporting and presenting findings from enquiries
- Identifying scientific evidence that has been used to support or refute ideas or arguments

If taste testing is taking place, you must ensure you have up to date information relating to any food allergies children may have and take appropriate precautions.

SAFETY

RESOURCES

- Samples of chocolate To source
- Samples of food as requested by children – fruit, savoury foods, tomato ketchup etc
- Paper
- Paper clips

N/C
link LKS2:

Children should describe the simple functions of the basic parts of the digestive system in humans. Elsewhere, they should explore the rest of the digestive system, through activities such as modelling the digestive system, this should include work on the teeth

RESOURCES

- MP3 sounds from the FSN online resource base. To download

FLAVOUR SENSATION SCIENCE:

The way in which all five of our senses work together, communicate and affect each other is often referred to as 'cross modal' responses. The cross modal response between our sense of hearing and touch is a relatively new area of research for scientists and many believe that different types of sounds can affect how we perceive the taste, texture and overall experience of food. One piece of research gave subjects four bits of toffee to eat. Although the toffees were exactly the same, people rated pieces eaten during high pitched piano music as 'sweet toffee' while toffees eaten during lower pitched brass music were perceived to taste bitter.